# NEW ENGLAND FARMER.

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## AGRICULTURE.

*Extracts from Knight's Treatise on the Culture of the Apple and Pear.*

At whatever season grafts are intended to be inserted, the branches, which are to form them, should be taken from the parent stock during the winter, and not later than the end of the preceding year; for if the buds have begun to vegetate, in the smallest degree, and they begin with the increasing influence of the sun, the vigor of the shoots, during the first season, will be diminished; and the grafts will not succeed with equal certainty; though a graft of the apple tree very rarely fails, unless by accidental injury, or great want of skill in the operator. The amputated branches must be kept alive, till wanted, and having the end of each planted in the ground, a few inches deep in a shady situation.

The propriety of grafting near the ground, or at the height of six or seven feet, will depend on the kind of fruit to be propagated, whether it be quite new and just beginning to bear, or a middle aged variety. In new and luxuriant varieties, and these only should be propagated, it will be advantageous to grafts when the stocks are three years old, as the growth of such will be more rapid, smooth, and straight, than that of the crab—and there will be no danger of these being injured by beginning to bear too early. Not however, because they will bear less abundantly than others, but because they will support a heavy crop of fruit, and grow very considerably in the same season. I, nevertheless, formerly conceived it probable that grafts from middle aged varieties, having attained a more perfect state of maturity, would be most productive of fruit. The close analogy between vegetable and animal beings might, however, have induced me to infer, what subsequent experience has taught me, that the power and disposition in plants, as in animals, to produce the most numerous offspring, is greatest during their youth. It may nevertheless be a question whether the fruit of a newly raised variety of the apple will possess all the merits of the same fruit at its maturer age; and this is a question of no easy solution. The man who shall have marked the gradual change, during a sufficient number of years, will find himself no longer young, and an old man, the "laudator temporis acti," though his organs should remain unimpaired, will not readily admit that the fruit, which he remembers as a boy, has improved. In the decay of each variety, its merits appear to decline; for I feel too much deference for the opinions of our ancestors not to believe that the redstreak and golden pippin were once better cider apples than they are at present; and it also appears extremely probable that the fruit should be affected by the diseased and debilitated state of the tree. Middle aged kinds will be most successfully propagated by planting stocks of six or seven feet high, and letting them remain ungrafted till they become firmly rooted in the places in which the trees are to stand. One graft only should be inserted in each stock; for when more are used, they are apt to divide when loaded with fruit, and to cleave the stock, having no natural bond or connexion with each other. When the stocks are too large for a single scion, I would recommend that grafts be inserted in the branches and not in the principal stem.

Could the future produce of young seedling trees be ascertained with accuracy at four or five years old, much advantage would arise from inserting buds in the annual shoots of stocks of the same age, at the height of six or seven feet; as the planter might then be in possession of a number of trees of any variety, just at the age when it arrived at the bearing state; and would be able to command a large number of grafts, as early as the merits of the fruit were known. No means by which the effects of time on the apple tree can be anticipated have yet occurred to me, and I despair of future success. In the common manner of growth in trees, the lateral buds are formed in one season, and expand into shoots in the next.—But if the point of a seedling tree, when it is a few weeks old, be pinched off, one or more of the uppermost lateral buds almost immediately vegetates; and if the point of the shoot this affords, be in the same manner taken off, the lateral buds again vegetate like the preceding; and the same process, with the aid of artificial heat, may be repeated seven or eight times in the first year.—When two lateral buds had shown a disposition to vegetate with nearly equal vigor, I in several instances, took off, in the year 1801, the shoot immediately above the second bud, and then inserted the amputated part, as a graft, within the bark of the annual shoot of a stock of four years old. Several grafts, thus inserted in June and July, succeeded perfectly well, and the leaf and general character of the shoots these produced, appeared sufficiently different from those of annual plants to encourage very sanguine hopes of success. But these hopes have been totally disappointed, and I have therefore nothing better than patience to recommend to the propagator of new fruits.

Though the quality of the fruit of a seedling tree cannot be ascertained whilst very young, I always insert a few grafts from every tree, whose appearance is very promising, because by having several trees of the variety, I can better ascertain its vigor and hardiness, and at the same time am enabled to gain a more correct idea of the form and character the variety will take in its future growth, than can ever be obtained from a single plant. The trees thus grafted, will also attain nearly the same height and size as those which have been left in their natural state, and (should their fruit not be found valuable) will be just as proper as those to be grafted in the manner recommended with middle aged varieties. Care must, however, be taken to use the scions of such trees only, as are perfectly healthy and vigorous. An opinion was formerly entertained, and does not at present appear to be quite obsolete, that fruits might be improved by this process of double grafting; from the changes the sap was supposed to undergo in its passage through a stem belonging to different kinds of fruit. But I am inclined to think that no such changes take place, and that the leaf is the chief laboratory in which nature prepares the juices of plants, and in which these acquire the power to generate and deposit the new matter that constitutes the annual increase of the tree. The width, and thickness of the leaf, generally indicates the size of the future apple, and the color of the black cherry, and purple grape, may be known by its autumnal tints, even in plants which have sprung from seed in the preceding spring. The tinging matter, in the leaves of these, is probably of the same kind as that to which the fruits will in future owe their colors. I have had some reason to believe that each variety of fruit requires its own peculiar leaf; for I have several times grafted the branches of young apple and pear trees close above some buds containing blossoms; and these, in four instances, produced fruit, which grew well, as long as I left any of their own leaves on the tree; but when I took those away, and none remained but those of the grafts, which were of other kinds, they withered and fell off. Whether their falling was occasioned by the want of proper nourishment, or by some other cause, is a question on which I am not prepared to decide. I am, however, disposed to attribute their falling to some other cause; for the vessels which carry nutriment to the fruit, do not appear to me to have any intimate connexion with those of the adjoining leaves, and I have some reason to believe that a fluid, of the same kind, is conveyed by similar vessels, into the fruit and leaf.

### FINING CIDER.

When fining is wanted for good cider, isinglass is the best; it is composed of innumerable fibres, which being dispersed over the liquor, attach themselves to, and carry down its impurities. It should for this purpose, be reduced to small fragments by pounding in a mortar, and afterwards be steeped in a quantity of the cider to be fined, sufficient to produce its greatest degree of expansion—in this state it must be mixed with a few gallons more of the liquor, or be stirred till it is diffused and suspended in it;—it is then to be poured into the cask, and incorporated with the whole by continued agitation, for the space of two hours; one and a half, or two ounces, calculated at about five staples to the ounce, are sufficient for a hogshead of 110 gallons. The operation of isinglass is somewhat chymical as well as mechanical; it combines with, and carries down the tanning principle, hence, in the process of fining, the liquor loses a large portion of its astringency. Isinglass is more easily diffused through the liquor by being boiled; but by this it is dissolved, and its organization, on which its powers of fining depend, is totally destroyed. The excessive brightness it produces, is agreeable to the eye, but the liquor in my opinion, from repeated experiments, more especially in the cider from the Hewes' crab, always becomes more thin and acid by the operation.

Where isinglass cannot be had, the whites of eggs are an excellent substitute. Many nice managers among the opulent agriculturists of this and the neighboring States, use them for the table liquors bottled at home; by some accurate and scientific men they are preferred to isinglass, as less apt to produce hardness in the liquor. The

quantity required for a hogshead, are the shells and whites of three dozen eggs; the shells pounded in a mortar, and then stirred with the eggs in a few gallons of the liquor, to diffuse them well before they are poured into the cask, when the whole mass must be agitated for an hour or two, as is directed in the use of isinglass.

Whether isinglass or whites of eggs are used, I would recommend as a still better mode than the above, that the fining when diffused through a few gallons of liquor be poured into the empty cask, the liquor to be then racked off and poured on the fining—this mixes it well with the whole mass without the necessity of stiring.

Mr. Joseph Cooper, of Gloucester county, New Jersey, recommends the jelly from cows feet as a good fining—that from one bullock, warmed and mixed with cider, he fined 2 hogsheads; he strained it before mixing it—racked off the cider in ten days—he thought it improved the flavor of the liquor.—*Coxe on Fruit Trees.*

FOR THE NEW ENGLAND FARMER.

Mr Fessenden—The following articles were designed for the last number of the Massachusetts Agricultural Journal, but arrived too late for insertion.

That by Dr Harris was written in answer to a letter from me. It refers to two insects which attack the peach leaves. This letter will be read, I think, with great interest.

The letter from Mr Hardy relates to his practice of putting pomace about his apple trees, a practice which he disclosed to the Committee for deciding premiums for the best orchard.

JOHN LOWELL.

## ON POMACE FOR APPLE TREES.

*Waltham, June 6, 1828.*

Dear Sir—I am glad of an opportunity to communicate to the Sec. of the Mass. Society for Promoting Agriculture, my views in regard to the management of an Orchard, as, I have within a few weeks been verbally informed that many people in Norfolk are applying Pomace to their apple trees at this season; and, in my own neighborhood, I find that some persons have used all their pomace in this way, that is, by piling it up around their apple trees the last fall; likewise some persons from West Cambridge and Watertown, who have done the same, have expressed to me their doubts respecting its utility. I know not where they obtained their information relative to the management of an orchard, or the using of pomace, although I am told that something has been published, yet I have never seen anything respecting either, therefore I answer your request with the utmost pleasure, as it may be the means of saving some trees. I believe it is generally known that the seeds in pomace are a favorite food for rats, mice, squirrels, rabbits, &c. while they remain fresh and good, which they will do through the first winter. Now if pomace be put around trees in the fall to induce these creatures to come and hunt for the seeds in winter, my opinion is that the bark of the trees would be in great danger. I know of no necessity for putting anything around apple trees in fall or winter; it neither promotes their growth nor prevents their destruction that I know of?

The amount of all this I stated to the Committee while viewing my orchard, when Mr Welles asked why it might not be done in the fall. For my own part I am astonished that every farmer, who has an orchard, has not discovered long ago that horned cattle should not be turned loose therein. Yet it has been a common inquiry ever since I was a boy, with every farmer with whom I have lived, where shall we put the pomace to keep it away from the cattle, forgetting it would seem that the orchard was the only place where cattle might not go, and that pomace put therein would do no hurt if it did no good. Some farmers, however, perceived this and carried the pomace into the orchard, without mistrusting that it would benefit the trees, it was in this way that I first discovered its beneficial effects on trees.—About eight years ago I thought of raising some apple trees; accordingly I planted out some pomace near where an apple and peach tree stood, there was an abundance of pomace, I chopped it over among the dirt and left it, I noticed for two years that the trees were more thrifty and the fruit larger than usual, and that weeds and grass did not grow as formerly, and that the earth was more moist, yet I paid little or no attention to it at the time, and might entirely have forgotten it, if it had not occurred to me from observations made afterwards, elsewhere, on perceiving trees to thrive extremely where pomace had been laid, from which circumstance I was induced to try the experiment; what the result will be I cannot tell at present.

This, however, I can say, for two years past I have applied all the pomace I made, to the most unthrifty trees in my new orchard, by carrying it from the mill in the fall, laying it far from any trees till spring, then in April or May I take from one to two bushels and put to each tree, in a snug pile around the tree. Then, in August, I spread it around two feet each way from the trunk, and chop it in with a hoe. Thus far the result has been, the trees have been much more thrifty, and in no instance have I found a borer to touch a tree where I applied the pomace.

Respectfully yours, &c.

N. HARDY.

Benj. Guild, Esq.

*Sec. Mass. Soc. for Promoting Agriculture.*

We publish the foregoing letter from Mr Hardy with great pleasure, as it affords information derived from a practical source. Mr Hardy was the successful candidate for our Society's premium of fifty dollars for the best orchard of apple trees. We think it important to add, that though present at the examination of his trees by a Committee of the Massachusetts Agricultural Society, we do not recollect to have heard the remarks which he made to Mr Welles on the subject of applying the pomace in the spring. We were, however, deeply impressed with his remarks on the use of pomace, and it did appear to us, highly reasonable, that that substance by the power of the acid contained in pomace, would not only more effectually check the growth of grass and weeds, than any application we had either used or heard of. We therefore in the fall of last year applied about a bushel of pomace to every apple and pear tree. The evil effects, conjectured by Mr Hardy did not follow. No mice attacked our trees, though there is great weight in his remarks on that subject. But if upon trial, it shall be found, that this evil does not follow, the fall would be the best period of application. We are constrained to say that we have little hopes that it can have any effect on the borer, any more than a certain lady's application of scalding water can affect an insect securely lodged in the alburnum of an apple tree.—Editors of the Mass. Agric. Journal.

☞ The article of Dr. Harris, unavoidably deferred till our next.

FOR THE NEW ENGLAND FARMER.

## INSECTS DESTROYED.

Mr. Fessenden,—If you think my mode of destroying the moth or miller, which produces the eggs from which the caterpillar is hatched, worth occupying a space in your valuable Farmer, you are at liberty to insert it.

From the readiness which most kinds of winged insects come to a light in warm dark nights, I was induced to try the experiment, of making a fire of light dry wood, in my orchard, during the time of the moth. The result exceeded my expectation. Since, I use a large iron kettle about three-fourths filled with earth; and on this make my fire, which may be moved in a hand-cart, wheel-barrow, or even two men could easily carry it with a pole. The success depends much on two circumstances: 1st. The warmer the atmosphere, the more active the insects, and consequently more likely to fly into the flame. 2d. The darker the night the more perceptible the light, and of course the greater distance the moth will be attracted.

I am, sir, most respectfully,

Your ob't. servant,

JACOB DeWITT.

*Montreal, June 12, 1828.*

*To preserve melons and cucumber plants from bugs and flies.*—Stick a few seeds, of very sweet squashes, around each hill, to be sacrificed to the vermin—the squash plants being so much sweeter than the cucumber and melons, that the flies will devour the squash, while the others will scarcely be touched; consequently, will get such a start as not to be injured.

## CULTURE AND USES OF POTATOS.

At the weekly breakfast given by the President of the Royal Society on the 1st inst. Sir John Sinclair requested permission to lay before the meeting, a statement of the objects he had in view, in wishing that public attention should be more steadily directed than heretofore it had been, to the culture and use of potatos; and having produced specimens of potato meal, and of the farina of potatos; he proceeded shortly to explain how these two substances were prepared, and to what purpose they were respectively applicable.

POTATO MEAL.

In preparing potato meal, no material part of the root is lost. The whole, after being merely scraped or peeled, is cut into very thin slices, then carefully dried in any kiln or stove, and afterwards ground into meal in a common mill. The advantages of this process are—

1st. *Security for subsistence.* As potatos are a very precarious crop, and cannot be preserved in their natural state, beyond a few months after they are dug, any country in which they form the chief sustenance of the people, must according to the present system, be extremely liable to scarcity. But when dried and converted into meal, potatos may be preserved for a long period of time, and the abundant crop of one season may

thus be made to compensate for the scanty produce of another.

2d. *Increase of food from the same quantity of land.* Where a family depends entirely on their potato garden for food, such dependence necessarily leads to great waste. The potato is seldom ready for consumption before the month of October, and frequently becomes unfit for food before the month of June or July. The family, however, being obliged to live on their potatos throughout the whole year, have no recourse but to consume one part of the crop, after it has lost much of its nutritious properties, and another part before it is thoroughly ripe. In this way, probably, one sixth of the whole crop is wasted. But as the potatos may always be converted into meal, when in their greatest perfection, this waste may be prevented, and the same quantity of land will thus produce one-sixth part more of wholesome nourishment, at all times ready for consumption.

3d. *Prevention of diseases.* The unwholesome diet to which a population dependent wholly on potatos is obliged to have recourse, during the months intervening between the decay of the old crop and the thorough ripening of the new, causes typhus and other diseases of a most infectious and fatal kind; but these diseases would in a great measure disappear, were the necessity for using the unwholesome food, which principally occasions them, no longer to exist.

The low rate at which potato meal can be supplied, when compared with other articles of human food derived from grain, appears, from the following result of the experiments by Gen. Disom, in Dumfrieshire, to ascertain their relative proportions:—

| | | |
|---|---|---|
| Wheat, | 2¼d. | Per pound. |
| Oatmeal, | 1½d. | |
| Barley Meal, | 1¼d. | |
| Potato Meal, | 1d. | |

POTATO FARINA.

The mode of extracting farina from the potato, is, to separate by grating, straining, and repeated washing, the mealy from the coarse and fibrous part of the root. The former, which contains the most nourishing portion of the root, is then dried, and becomes exactly in appearance like wheaten flour. The fibrous part may be employed for making household bread or other useful purposes. The advantages of this process are—

1. *Improvement in bread made from inferior wheaten flour.* Flour produced from inferior soils, or exposed to unfavorable seasons, is deficient in that important article, "the gluten;"—but by a mixture of the jelly of the potato, made from the farina, bread as light in texture, and nearly as nutritious in quality, may be produced, from flour of the finest quality, the gluten, in which inferior wheat is defective, being supplied by the farina.

2. *Greater quantity of nourishment from the same extent of soil.* An acre of land in potatos will produce about 2,700 pounds weight of farina; whereas an acre of land in wheat will not produce more than 1350 pounds weight of flour. It is evident, therefore, that in proportion as farina is used instead of wheat in the composition of bread, the country will become capable of supporting a greater population, and be rendered more independent of foreign relations for subsistence.

Sir John proceeded to mention many other valuable uses to which potatoes may be applied, as the rearing and fattening domestic animals—the manufacture of spirits—the dressing of weaver's webs—the preparation of various dyes, &c.; adding, however, that the points he had already dwelt upon were those which it seemed to him most important to illustrate.

## AGRICULTURAL SOCIETY.

*One Hundred Dollars Premium for the best Butter.*

A number amongst the most respectable citizens of Boston and its vicinity having subcribed and paid over to *The Treasurer of the Massachusetts Society for Promoting Agriculture*, a sum of $100 to encourage improvement in the quality of butter offered for sale in the Boston market, the Trustees of the Society, in compliance with the request of the contributors, will award this liberal premium of one hundred dollars, to the person who shall exhibit the best butter, not less than three hundred pounds weight, at the Society's Hall, in Brighton, on Tuesday, the 14th day of October next, (the day previous to the Cattle Show.) The competition will not be confined to persons within this Commonwealth, but will be open to the citizens of all the New-England States.

To entitle any parcel to the premium, it must have been manufactured between the first day of June inst. and the fifteenth day of September, of which fact a written declaration, under oath, will be required. The preference will be given to that parcel which has been longest made, provided it is of a quality not inferior to any other. The judgment of the Committee in making their award will be influenced by any appearance of particular attention to cleanliness and nicety in the manner of putting up the Butter.

As a further encouragement to competitors, an opportunity will be afforded, on Wednesday, the day of the Cattle Show, to sell their Butter at public auction at Brighton, without expense of Auctioneer's fee; when the most liberal price may be expected for good butter;—it being a subject of general complaint that prime butter, except in small quantities, is rarely in Boston market, while it is well known that in other cities, and particularly Philadelphia, the market is daily and abundantly supplied with butter of the finest flavor, put up in the nicest manner.

The State premiums for the same article will be awarded as usual at the same time.

Application to enter for the premium of $100 must be made to Jonathan Winship, Esq. residing at Brighton, on or before Monday the 13th of October.

RICHARD SULLIVAN.
GORHAM PARSONS.
E. H. DERBY. } *Committee of the Trustees.*

June, 1828.

☞Printers of newspapers in the several New England States are requested to insert the above.

## ALBANY.

The nursery grounds of Judge Buel, about 2 miles from the capitol, bids fair to become one of the most valuable and important establishments in this country, and one that will be of the most extensive benefit, particularly to the northern sections of the New England and middle states. It consists of about eighty acres of ground, a considerable portion of which is occupied as a nursery, embracing an immense variety of choice fruit and ornamental trees. The former have been inoculated or grafted with the greatest care and skill by himself and his partner, Mr. Wilson, from cuttings obtained from Europe, and particularly from the London Horticultural Society, as being of the most superior kinds. The greatest attention is paid in preserving the exact names of every variety by careful diagrams of the garden, and labels, so that no errors can occur. Their culinary, ornamental and green house plants afford all the varieties which they are encouraged by the taste of the citizens to cultivate.

We were also much gratified, on a recent visit to Albany, with a number of other establishments of private gentlemen, who employ the advantages of leisure and fortune in the delightful recreation of gardening.

The collection of Mr. George Wilcox, though not of great extent, is unrivalled for the beauty and number of choice varieties of several select plants. His geraniums, in particular, of which he has nearly 200 kinds, are remarkably fine.—*N. Y. Farmer.*

*Large Sheep.*—Mr. John Brientnall, of Rahway N. Jersey, called at our office a few days since and exhibited some fine wool, of 20 inches in length, taken from an improved Dishley Buck, which he imported from England. The sheep now weighs 252 lbs. He will be exhibited at the Fulton market in his fleece, at the meeting of the New-York County Agricultural Society, on the 25th of June, and on the following day without his fleece. In our next number we will give a drawing of him, with some additional and interesting particulars.—*ibid.*

## MANGEL WURTZEL.

It is stated in a late number of the British Farmer's Magazine, that at the late Doncaster Agricultural Meeting, Lord Althorp described an interesting experiment which he had made to ascertain the comparative merits of Swedish turnips and mangel-wurtzel in the fattening of cattle, the result of which went to prove the superiority of the latter. Two oxen were at the same time put to these different kinds of food, and continued at them for a stated period: that which was fed on mangel-wurtzel increased considerably more in weight than the other, which was fed on Swedish turnips; and the other, which had been at turnips, was put to mangel-wurtzel for a similar period; and it was found, at the termination of the experiment, that the ox which had been put from the mangel-wurtzel to turnips, had lost weight, while the other, which had been removed from turnips to mangel-wurtzel, had gained considerably. His lordship further observed, that during the drought season, when the turnips had been nearly all burnt up or destroyed by the fly, the mangel-wurtzel had flourished, and was an abundant crop.—*American Farmer.*

The Baltimore and Ohio Rail Road will be commenced on the 4th of July. It is intended that the first spade full of earth shall be dug, and the first stone deposited, by the venerable Charles Carroll, Carrollton. The feelings of the Baltimoreans towards their distinguished fellow citizen, allow them to omit no opportunity of doing homage to his worth.

*Green peas.*—On Saturday morning, 17th of May, in Covent Garden Market, green peas were exposed for sale, for which the moderate price of three guineas per quart was asked!—There was also a show of cherries and strawberries, but the prices were equally high.—*Lon. pap.*

From Loudon's Encyclopedia.

## WATER.

*A copious supply of water* is essential to a good kitchen-garden, and, from whatever source it is furnished, should be distributed either in reservoirs or open cisterns, or in pipes, properly protected, over the garden, and in hot-houses. If the supply is from a pond or river, a system of lead or cast-iron pipes may be adopted, and the delivery effected by cocks at proper distances; but if from wells or springs, the delivery should be open stone or cast-iron cisterns; or, in default of these, into tubs or butts sunk in the earth. In Tuscany, where the inhabitants excel in the manufacture of pottery, immense jars of earthenware are frequently adopted; in the Royal Garden at Paris, sunk barrels, and cisterns of masonry, lined with cement, are generally in the best gardens on the continent. In these gardens, a system of watering is adopted, which, though rendered more necessary there by the climate, than it can possibly be in this country, yet in various respects deserves imitation.

*Many kitchen-crops are lost, or produced of very inferior quality for want of watering.* Lettuces and cabbages are often hard and stringy; turnips and radishes do not swell, onions decay, cauliflowers die off, and, in general, in dry seasons, all the *cruciferæ* become stinted, or covered with insects, even in rich deep soils. Copious waterings in the evenings, during the dry seasons, would produce that fulness and succulency which we find in the vegetables produced in the Low Countries, and in the Marsh Gardens at Paris; and in this country at the beginning and latter end of the season.—The vegetables brought to the London market from the Neat's Houses, and other adjoining gardens, where the important article of watering is much more attended to than in private country-gardens, may be adduced as affording proofs of the advantage of the practice.

*The watering the foliage of fruit and other trees* to destroy or prevent the increase of insects, and of strawberries and other fruit-shrubs to swell the fruit, is also of importance; and though the climate of Scotland is less obnoxious to great droughts, than that of the southern counties, yet we find that excellent horticultural architect, John Hay, adopting a system of watering in various gardens lately formed by him in the neighborhood of Edinburg.

*The contrivance for watering or washing the foliage of the wall-trees in Dalmeny garden*, laid out by this artist, deserves particular notice. Water is supplied to the garden from a reservoir, situated on an eminence, a considerable height above the garden walls. Around the whole garden, 4 inches below the surface of the ground, a groove, between two and three inches deep, has been formed in the walls, to receive a three-quarter inch pipe for conducting the water. About fifty feet distant from each other are apertures through the wall, two feet and a half high, and ten inches wide, in which a cock is placed, so that on turning the handle to either side of the wall, the water issues from that side. The nozzles of the cocks have screws on each side, to which is attached at pleasure a leathern pipe, with a brass cock and director; roses, pierced with holes of different sizes, being fitted to the latter. By this contrivance, all the trees, both inside and outside the wall, can be most effectually watered and washed in a very short space of time, and with very little trouble.—One man may go over the whole in two hours. At the same time the borders, and even a considerable part of the compartments, can be watered with the greatest ease when required. The convenience and utility of this contrivance must at once be perceived by every practical horticulturist. The same plan of introducing water is adopted in a garden which J. Hay planned and executed for Lord V. Duncan, at Lundie-House, near Dundee; and after the experience of several years, it has been greatly approved of. The water at Lundie is conveyed to the garden from a considerable height, and is thrown from the point of the director with great force, and to a good distance.

*Water in a garden is absolutely necessary*, according to Justice; well-water is far from being proper, but that which is impregnated by the sun's rays is highly conducive to vegetation. He recommends forming a large pond or basin in the centre of the garden, which shall at the same time contain fish.

*Gardens should be near a river or brook, that they may be well supplied with water.* From these, Forsyth observes, "if the garden does not lie too high the water may be conducted to it by drains; or which is much better, by pipes, taking care to lay them low enough to receive the water in the driest season, which is the time when it will be most wanted. If there be no running water near the garden, and if the latter lies on a declivity near a public road, I would advise to make a hollow drain, or a cut, from the most convenient part of the road, to receive the water that washes the road in rainy weather, and convey it to a large cistern, or tank, in the upper part of the garden;—this, if the road be mended with limestone or chalk, will prove an excellent manure. The water from the cistern, or from the river, may be conducted to the different compartments by means of pipes, which, having cocks at proper places, the water may be turned upon the different compartments of the garden at pleasure. Or the water may be conveyed in proper channels, and turned on the compartments in the same manner as in watering meadows. These pipes, channels, &c. will be a considerable expense at first; but they will soon repay it, by saving a great deal of time, which would otherwise be spent in pumping and carrying water. The most convenient time for turning the water on, is, in general, during the night; and in dry weather it would then be of the most essential service. If the situation be such that you are obliged to pump the water from deep wells, there should be a large reservoir, in which it should be exposed to the sun and air for some days before it is used; it may then be turned on as above. If the ground be wet and spewy, it will be proper to make a basin of the most convenient place to receive the water that comes from the drains, and to collect the rain that falls on the walks.

*Water is the life and soul of a garden.* Switzer observes, "it is one of the most essential conveniences of a country seat, and especially useful to kitchen crops; for, indeed, what can be made of any ground without it? *Anima mea sicut terra sine aqua*, is a good metaphor to express it, as it really is the soul and life of all vegetation; and whoever does not make that one of his principal considerations, deserves blame or pity." Describing his design for the garden of Spy Park as to water, the author observes, "the square basins are not only designed for little stews for fish, but at each corner there are clay and elm pipes, with plugs to them that go under the alley, and communicate themselves with the adjacent divisions or compartments, which will, in an instant, float the same, because the little basins are designed to lie six inches higher than those divisions or compartments; and the whole is so contrived by other larger elm pipes, that the said little basins are filled by the canal and other conveniences."

*A source of water is considered essential to a garden* by most writers. London and Wise, Evelyn, Hitt and Lawrence are warm in recommending it. M'Phail observes, that a garden to bring the produce of the soil to the greatest perfection, "should be well supplied with water, to water the plants in dry seasons." Marshall says, "if water can be introduced, and kept clean with verdant banks around it, it would be very useful where a garden is large; but let it be as near the centre as possible, being the most convenient situation. It should be fed from a spring, and (if it could) be made to drip in the reservoir, because its trickling noise is agreeable music in a garden to most ears." "If there be no natural stream that can be conducted through a garden," observes Nicol, "water should be conveyed from the nearest river, lake, or pond; soft water being most desirable for the use of the garden."

## STARCH,

Or *Amylum*, is a preparation from wheat, obtained by steeping the flour of that grain in cold water, then straining it through a cloth, and suffering the farinaceous particles to subside. In many places, however, it is manufactured in the following manner:

Pure wheat is put into tubs of water, and exposed to the heat of the sun, to induce a proper degree of fermentation; the water being changed twice every day, for six or eight days, according to the warmth of the season. When properly softened and fermented, it is poured into canvass bags, which are worked or beaten on a board, placed over an empty vessel, in order to extract the mealy part. When such a vessel is filled with the *liquid flour*, a reddish fluid appears on the surface, which must be carefully skimmed, and pure water added; when the whole ought to be briskly agitated, and allowed to subside. As the sediment increases, the water is gradually drained, and at length the starch is formed into cakes, which are cut in small pieces, and dried for use.

Good starch, when dry, is pulverulent, tasteless, without odour, insoluble both in cold water and ardent spirit: on the addition of boiling water, however, it forms paste or pastry, of which the reader will find an account. It is one of the constituent parts in all mealy or farinaceous seeds, fruits, roots, &c. of plants; though some vegetables contain a much larger proportion of it than others. Thus, the Wake-Robin, and White Briony, afford more starch than potatoes; and the Salep-roots, especially those of the Meadow-Orchis, for the greatest part, consist of that valuable substance.

Starch being the basis of hair-powder, and also of extensive utility for domestic purposes, various experiments have been instituted, with a view to ascertain such vegetables as might be advantageously substituted for wheat. But we shall only

notice the method adopted by Mrs. Gibbs, for preparing starch from the roots of the Wake-Robin; for which the Society for the encouragement of Arts, &c. in 1797, presented her with their gold medal. She observes, in her communication, that such roots are found in the Isle of Portland, in the common fields, whence they may be dug out, cleansed, and pounded in a stone mortar with water. The whole is then strained, and the starch settles at the bottom. A peck of these roots produced, upon an average, about four pounds of starch, which was sold at 11d. per pound. See also Wake Robin.

Starch abounds in a great variety of vegetables, Mr Parmentier has shown that the roots of 22 vegetables yield starch, and that the seeds of nine plants and trees contain it nearly pure. He omits, however, the *Arum Tryphyllum*, or Indian turnip, which probably does not grow in France. See Turnip, Indian.

Dry mealy potatoes yield a large proportion of starch, which is preferable, when properly prepared, to the starch of wheat flour. The following is the method recommended by Baume.

Rasp clean washed potatoes, collect the pulp in a tub, and mix it with a great quantity of clean water. Place two wooden rails on the brim of another very clean tub to support a sieve; pour fresh quantities of water on the pulp, till the clear water runs through. In six hours the water will have deposited the flour suspended in it; when the water is to be poured off, and a great quantity of very clean water poured upon the flour remaining at the bottom of the tub, which is to be stirred up in the water, and the whole is to stand quiet till the day following. The flour will then be found to have settled at the bottom of the tub; the water is again to be poured off; the flour washed in a fresh quantity of pure water, and the mixture passed through a silk sieve pretty fine.—The whole must once more be suffered to stand quiet till the flour is settled; if the water above it is clean, the flour has been sufficiently washed; but if the water has any colour, it must be again washed.

When perfectly washed take out the flour, and place it upon wicker frames covered with paper, and dry it, properly defending it from dust.—When dried, pass it through silk sieves, to divide any clotted lumps that may remain; and steep it in glass vessels stopped with paper only.—*Domestic Encyclopedia.*

## COAL.

The Hartford Review of Monday says, "We have on our table a piece of mineral coal taken from a vein recently discovered in the stone quarry at Rocky Hill, near this city. It was found in the trap rock, where it lies upon the red clay slate which underlies the whole of the hill, embedded in the spongy looking stone, with which our streets are Mac-Adamised in the upper part of the city.—It is of various sizes, from that of a pea, up to that of an egg. Upon examining the stones which are scattered in the streets, it may be found very abundantly interspersed in the fragments, having very much the appearance of shorl in granite.—The coal very much resembles the Anthracite, from Lehigh, having the same brilliant conchoidal fracture, and about the same specific gravity. Indeed upon comparing the specimen which we have, and a peice of Lehigh coal, we can hardly discover the least difference in their appearance, unless it be, that the Rocky Hill coal is a shade darker than the Lehigh. We understand that the proprietor of the quarry intends blasting the rock, to trace the vein deeper."—*N. Y. Statesman.*

*Lightning Rods.*—The season (July) is near at hand, when your barns will be filled with the products of your fields. And it is certainly desirable after the labor and expense of filling them has been met, that they should be *preserved to remunerate* this labour and expense. You must however, be sensible, at least you will be, if you will recur to facts, that your expectations of reward for your toil are often cut short by a sudden stroke of lightning. This you can prevent by erecting lightning rods to your barns. The last season after the summer crops were gathered, a greater amount of property was destroyed by lightning, in the county of New Haven alone, than would have furnished lightning rods to every barn in the State. It must then certainly be unwise to risk such an amount of property, when it can be insured at so low a premium. After close observation for fifteen years, I fearlessly assert that during the months of July and August, that is, after your summer crops are lodged in your barns a greater number of barns are struck by lightning, by twenty to one, than any other objects of equal height and number. The reason is obvious to a careful observer, at least it is so to a philosophical one. The exhalations which arise from a barn filled with hay and grain, recently gathered, are great and form a column of rarefied air, which reach to a great height in the atmosphere. This column is a direct attractor and conductor of the electric fluid; as much so, as the smoke of an extinguished candle is to an approximating flame. Erect lightning rods to your barns, and the fluid is conducted harmlessly to the earth.

(It is a fact which we think none will deny, that barns that are stored with hay and grain, are much more frequently struck by lightning than any other building, let the cause be what it may). *Conn. Journal.*

*The horn snake.*—This beautiful spotted reptile, is rarely to be found. One of extraordinary dimensions, upwards of five feet in length, and as thick as a man's arm, was killed on the 13th inst. at the Union Forge, (Woodstock, Va.) A gentleman who saw the animal, describes the horn, not as a blunt protuberance from the tail, but a flint-hard substance encased in a shield, and as sharp as a needle, which when attacked, the creature shoots from the scabbard and inflicts a wound which would destroy any thing it encounters. Naturalists have universally described the weapon of this snake differently; we have not a correct account of it. The skin has been taken off, and no doubt Mr. Arthur, the proprietor of the works, will present it to one of the museums.

*Butter in a week.*—Mr. James Smith, of Whately, made from the milk given by one cow, in a week, 11¼ pounds of butter, after using what milk was wanted in his family.

Mr. Powel, a celebrated agriculturist in Pennsylvania, will beat us all in New England. It is stated that he makes from a small cow upwards of 20 pounds of butter a week. The celebrated Oakes cow owned in Danvers, in this state, produced from 16 to 19 pounds of butter per week through the months of June and July; and in 8 months 484 pounds.—*Hamp. Gaz.*

## HAY-MAKING.

The first thing to be considered about hay-making, is the time of cutting the grass. It should not be cut too early, or before it has got its growth, for this will cause it to shrink too much in drying. On the contrary, it should not stand too late, or till the seed be quite ripe. It is not only harder to cut, but the ripeness of the seed will cause it to shatter out while drying, which will be a considerable loss, as the seed is the most rich and nourishing part; and the soil will be the more exhausted by nourishing the seed till it come to maturity, and the next succeeding crop will be the poorer. There never can be any advantage in mowing late, unless it be thickening the grass roots, by scattering some of the seed, where they were before too thin. He that mows early has the advantage of longer days for drying his hay; and of shorter nights, when the dews are less detrimental to hay-making.

But the farmer who has many acres of the same kind of grass, cannot always expect to cut the whole of it in exactly the right season. That he may approach as near to right as possible, he should cut the thickest grass first of all; especially if it be in danger of lodging, or so thick that the lowest leaves perish, or the bottoms of the stalks turn yellow. The thinnest of his grass should be cut next, which is apt to be ripe soonest: and last of all, the middling sized grass, or that which is on a medium between thick and thin.

Where a second crop is expected the same year, thick grass should be cut a little the earlier, that the roots may not be injured so much as to prevent their speedy recovery, by being closely covered too long by the first crop.

Some regard should be had to the weather, when the time of cutting is in contemplation.—Those, especially, should regard it, who are able to call in as much assistance as they please in hay-making.

Grass, which has not been washed by rain for several days, has a kind of gum on it, which is known by its adhering to the scythe. This gum is thought to be a benefit to the hay; and the farmers are fond of mowing their grass when this gum appears, rather than just after the grass has been washed by rain.

As to the drying of hay, or the manner of making it, I know there are a variety of opinions. The right way is to do it in such a manner that as much of the sap as possible may be retained, and in the best state that is possible. In this I should think all would agree. All persons will allow that too much drying is hurtful. It is certainly a loss to rake it, or stir it at all, when it is so dry that the leaves will crumble. And doubtless as much of the sap should be retained as is consistent with its being kept in good order for fodder, and for long keeping.

Some grasses will keep well with less drying than is needful for others. The Rhode-Island bent, as it is called, or red-top grass, will do with less drying than some other grasses. It has been much practised to put up with so little drying that it heats in the mow to so great a degree, as to make it turn brown like tobacco; and it is known that cattle will eat it well, and thrive on it. But the mow will certainly send out part of the virtue of the hay in steams. I cannot but think that all grasses should be so much dried, that the mows and stacks, though they have a degree of heat, should not emit any sensible steam; and I

would not wish to have hay made brown by mow-burning. It surely does not appear to so good advantage at market.

Were it not for the labor and cost, a good way of hay-making would be, for the hay-makers to follow at the heels of the mowers, at least as soon as the dew is off, and spread the swarths evenly; turn the grass about the middle of the same day; make it up into cocks before night; open the hay, and turn it the next day; and so on till it be sufficiently dried, doubling the cocks if signs of rain appear. It will not commonly take more than two or three days to dry it, unless it be very green, or uncommonly thick and rank. A person who has but little hay to make, need not be much blamed, if he do it in this way; especially if the weather do not appear to be settled.

The practice of the best English, Flemish, and French farmers, is to expose the hay as little as possible to the sun. It is carried in dry, but it preserves its green colour; and you see hay two or three years old in their market, of so bright a green colour, that we should scarcely conceive it to be cured. Yet they are in the practice of preserving it for years, and value it more for its age. If such a course be best in climates so cool and cloudy, how much more important would it be under our scorching summer suns?

But if the weather be unsettled, or if showers be frequent, it may be better to spread grass well, as soon as it is mowed, stir it often, cock it the same day it is mowed, open it in the next fair day when the dew is off, let it sweat a little in cock, and house it as soon as it is dry enough. It will bear to be laid greener on a scaffold, than in a ground mow; and in a narrow mow greener than in a broad one. And that which is at least of all made, should be put upon a scaffold.—*Deane.*


# NEW ENGLAND FARMER.

BOSTON, FRIDAY, JUNE 27, 1828.


FOR THE NEW ENGLAND FARMER.

## DISTEMPERED PEACH TREES.

Mr. Fessenden,—Your last paper takes notice of the desolated appearance of the peach tree, with their leaves curled and discolored; and all cultivators and lovers of fruit will agree in a desire that the cause of this disorder should be sufficiently understood, as the first and indispensable step to find out a prevention, or a cure.

This disorder is named by the French horticulturists *cloque*, and is deemed to be one of the worst ills to which this delicate and precious tree is exposed. The *Maison Rustique*, an agricultural publication of ancient days, gives a considerable and curious dissertation upon the subject, fixing the cause upon pestilential winds, blights, &c. observing at the same time that after the curled leaves have fallen, they appear full of small lice; and on that account insists on the necessity of gathering and burning them, to destroy the seeds of the disorder for succeeding seasons. In years long passed and gone, I have seen the *cloque* in Switzerland, and invariably were the leaves stowed underneath with an infinite number of lice, and they were universally accounted as the cause of the disorder. Here with the best observation I could make with a microscope of small power, no lice were apparent; but this does not satisfy me that there were none. The distempered leaves are now falling off, and many on the outside exhibit the existence of a light green mildew, much similar in appearance, and musty smell, to that, which attacks late crops of peas. I am strongly impressed that the curled leaves of the peach trees are brought into that situation by insect agression, or by being converted by the circumstances of the season, into a soil for parasitical plants, such as are vulgarly called mildew, to fasten on and grow, perhaps both causes unite to the result; for my part, until I am better informed, I would not hesitate to apply to this case the recommendation given to us, before, from able horticulturists in regard to pear trees, viz. to hasten to burn the disordered parts; I would, without delay, collect the fallen leaves, and consign them to the fire. With us the *cloque* is a less serious malady for the peach tree than in Europe, the energy of the soil and climate, I suppose, assists the trees better to recover; new leaves are now coming on, and it is probable that in the course of July the trees will be again clothed in verdure and beauty, and leave only some few small branches which were sickly before, to pay the forfeit and die; they will come on for the August pruning, which is esteemed the safest and best time to trim peach trees. This little ailment will clear the trees, the quicker, of some of the young fruit, which hangs too full, so that the exhaustion occasioned by putting forth new leaves, will be partly redeemed by the quicker fall of the exuberant young fruit. About this town, so far as I have noticed, there will be enough left, and I do not remember ever to have seen the fruit at so early a part of the season, of a better size and appearance. The season has been uncommonly wet and chilly, and favoring the developement, and growth of parisitical plants. I have now peas which are mildewed, and in gathering asparagus, I noticed one with a growth, on its stem, of plants of that genus, altogether new to my observation, and which on that account, I send you herewith, thinking it may be, perhaps a curiosity. The peach trees, I have situated on rich ground, and rather moist, have suffered most from the *cloque*, and have hardly any leaves at present, and little or no fruit. Those on common dry, thin loam, the customary soil with us for the peach, are in tolerable order, as you will see by the little branch, No. 1, sent herewith—but you will observe on it one peach marked with the seal of the season, viz. one spot of mildew. My peach and nectarine trees, situated on a *dry gravelly knoll*, are in good order, have very few curled leaves, and are full of fine fruit, as you will see by the branches, No. 2 and No. 3—yet the knoll is fully exposed to the east and north winds;—to which from generation to generation blights and mildews have been attributed; this has confirmed me in the impression I had before, that gravel under certain management, will give the most constant crops of nectarines and peaches, of a midling size and best flavor, trees of the longest life and subject to fewer disorders. I am, sir, with much esteem, yours, &c. J. M. G.

*Weston, June* 23, 1828.

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The able writer of the above, will please to accept of our thanks for his lucid exposition of the cause and effects of the distemper in peach trees, which has alarmed our horticulturists. The specimens of diseased branches, together with the asparagus plant, to which is attached a new kind of fungus, may be seen at the office of the New England Farmer.

INSECTS DESTROYED.

We are informed that a cultivator in Medway, Mass. has succeeded in destroying the bugs which prey on cucumber and melon vines, by means of fires, lighted in the night. He split the staves of old tar barrels, or those of barrels in which rosin or turpentine had been kept, stuck one end of the slits in the soil of his garden and set fire to the other end, thus forming cheap torches which burnt during the night. The bugs would fly into the blaze thus produced, and immolate themselves with as much zeal as so many Hindoo widows. This plan of destroying bugs and other insects has been recommended and practised by Dr Harris, Mr Preston and others, but the combustible material above mentioned, has not, so far as we have learnt, been before applied to alluring insects to self destruction.

Our informant likewise gives us another mode of preserving vines, &c. from insects, which is equally effective:—Put a piece of quick lime about the size of a hen's egg, into two quarts of water, add two ounces of sulphur, and boil the composition gently about two hours. Apply this mixture to the vegetables you wish to preserve by means of a watering pot, or otherwise, and it will destroy such insects as it comes in contact with, and protect the plants from subsequent attacks of similar destroyers. He says a composition of this kind, although it may be so caustic as to separate the skin from the flesh of one's hand, will not injure plants.

FIRST FRUITS OF THE SEASON.

The Rev. Mr. Capen, of South Boston, has favored us with a fine sample of potatos, of this year's growth, which are of a good size, and have the appearance of being nearly or quite ripe.

Mr. N. Adams, of Charlestown, has presented us with a parcel of strawberries, which may be ranked among the notables of a fruitful soil and season; affording very fragrant evidence of careful, judicious, and scientific horticulture. They are of the variety called the Hautbois Strawberry of a fine flavor, and on an average, little if any short of three inches in circumference.

Our friends will accept our most grateful acknowledgments for having thus rewarded our labors of the closet with the fruits of the field; and thus enabling us to say that as our toils are unintermitted they are not unproductive.

*Tuesday, June* 24.

THE SEASON.

From all quarters of the United States we receive the glad tidings of great abundance in possession and in prospect. The hay harvest has commenced, and the quantity of grass, great beyond all precedent;—considerably surpassing what has been gathered in those years when that product has been most exuberant. With respect to grain, fruit, roots, garden vegetables, &c. we can only say that appearances are promising; and we have reason to hope that the progress and termination of the season will be in happy accordance with its commencement. Some partial evils, such as ravages of canker worms, blight of peach trees, superabundant moisture in low lands, &c. are much more than counterbalanced by the general plenty which pervades every part of the Union.

*Salt.*—A company with a handsome capital has been formed at Saratoga, for excavating the ground in order to obtain salt.

From the Boston Centinel.

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The culture of silk is one of the easiest of domestic productions. A few mornings since, on visiting an extensive nursery of the silk worm in this vicinity, we were satisfied that the attention of a single person of almost any age or either sex, is sufficient for the care of some thousands of them. The eggs in this nursery were received from Connecticut, but the young hatched animals feasted with avidity on the leaves plucked from an adjacent mulberry tree.

A friend who accompanied us in the visit mentioned, remarked that he had recently purchased, for a daughter, a farm in Windham, (Conn,) of which five acres were planted with mulberry trees, for the sole purpose of raising food for silk worms. He added, that the trees on an acre would furnish food for worms which would produce annually, five hundred pounds of raw silk—and that the raw and sewing silk, raised in Connecticut as early as 1810, was worth nearly 20,000 dollars, all raised by females.

Our estimable fellow citizen, Mr. Gourgas, of Weston, who we well know spares neither pains nor expense to promote the best interests of his adopted country, has imported some beautiful specimens of *raw silk* of all qualities, shades, and colors; and will, we are informed, exhibit them at the approaching Show at Brighton, for the gratification of all who may wish to view them.

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The above is a part of an article in the last Centinel, too long for entire insertion in our paper of this week. The beautiful specimens of silk above alluded to, imported by Mr. Gourgas, may now be seen at the office of the N. E. Farmer, 52 North Market-street.

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*Management of bees.*—It is the common practice to place the hives where the sun has the greatest influence; such as beneath a south wall; and to let them remain in the same situation during the winter. For the summer this is all right; but as the winter approaches, the hives should be placed where the sun never appears. It is not so much the degree of cold that injures the bees as the variations. Under a south wall the sun is sometimes powerful, even in the depth of winter; thus the bees are roused into action, and are ill prepared to meet the extreme cold of the night. Besides, when laying in a torpid state, which they do during the coldest weather, the bees do not require so much food; and I am led to believe that the cold is not so excessive during the night where the sun has not shone during the day; but even allowing the reverse, still I think as the degrees of cold are less variable, the north side of a house or wall is the preferable situation during the winter. Nor should the bees be removed into the sun until the trees have so far shot forth their buds that they may find a sufficient repast. I think these hints may be useful to those who would wish to become practical apiarists. My knowledge of the matter is theoretical; but I have friends who follow the practice.—*Lon. Mec. Magazine.*

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*Indians.*—We have been credibly informed that the Indians between Chicago and the country occupied by the Winnebagoes, chiefly Pottawattamies, have planted no corn this year; and that the traders and those most acquainted with their habits and policy, believe that this fact indicates hostile intentions. It is said that they never take the trouble to plant corn, when they believe that they will not be permitted to gather it in peace; or when they think they will be too busily engaged in more important concerns at the gathering season. Other Indians, in the vicinity of Chicago, it is said, have not planted.—*Detroit Gaz.*

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The following extract of a letter from Darien, Geo. dated 26th ult. mentions the important fact that the sugar cane endured the frost in April without injury, while the other plants were destroyed.

"We had a severe frost in April, which killed all the cotton, corn, and a great deal of the rice, through the state—but it was in time to re-plant, and the crops of all kinds look uncommonly promising, both in the upper and lower country. The cane escaped uninjured, which proves that it is a most valuable plant. Its culture is extending in this vicinity, and it will be attempted in South Carolina, and largely in Florida.

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"We are informed," says the Connecticut Journal, "that Dolland, of London, one of the most distinguished artists of the age, is constructing an Achromatic Telescope for Yale College, of such size and power, as will render it no small acquisition to the scientific apparatus of the Institution. It has a focal distance of ten feet, and an aperture of five inches, and, as appears from a description already forwarded by the artist, it will afford a commanding and magnificent view of the planets."

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*The Harvest.*—The Winchester Virginian of the 6th, states that "the approaching harvest promises to be one of the most abundant that has crowned the labors of the husbandmen for many years." The last Petersburg "Old Dominion" says "the wheat, except that portion of it in this section of the country lately inundated by the great fall of rain which we noticed a few days ago, never looked better, and promises the planters a harvest indeed."

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**CARD.**

As Mons. A. Parmentier, proprietor of the Horticultural Garden near New York City, has engaged to visit this City, July 7, for the purpose of laying out gardens and Pleasure grounds, any gentlemen wishing his services, will please apply prior to that time, to J. R. Newell's Agricultural Warehouse, No. 52 North Market Street.

N. B. As Mr. Parmentier is celebrated for his taste in the above science, and his charges are very low, we wish him success.

*For Sale,*

At the Agricultural Warehouse 100 Doz. of Derby's patent Scythe Rifles—Porsemore, Dudley, Foster, Farwell and other best warranted Scythes—Megregry and Hall's best warranted hay rakes—Willis's Improved Horse Power Machine—Pope's Hand Threshing Machine, &c.

*Cucumber Seed, &c.*

Just received at the New England Farmer Seed Store, a further supply of Green and White Turkey, White Spined, Long Prickly, and small West India Girkin Cucumber Seed—the latter is a fine sort for pickling, and should be planted soon.

*A Gardener*

Who understands the business, wants a situation. Good recommendations can be produced. Inquire at the New England Farmer office. 3t june 20

*For Sale,*

At the New England Farmer Seed Store, "A Memoir of the Cultivation of the Vine in America—and the best Mode of making Wine. Second edition. By John Adlum. June 27


*Barefoot and Serab.*

These two valuable animals, which have been sent to this country by Admiral Sir Isaac Coffin, will, for the present season, stand at Brighton.—They are young, and have been highly celebrated in England. The pedigree of Barefoot, a chesnut horse, is as follows.

FOALED 1820.

Barefoot, by Trump, dam Rosamond by Buzzard, out of Roseberry, sister to Huley and Tartar, by Phenomenon, out of Miss West by Matcham—Regulus—Crab—Childers—Bastd.

In 1822, when at Pontefract, sweepstakes of 20 gs. each, for two years olds—11 subs.. Barefoot beating Harpooner.

In 1823, York Springs St. Ledger, of 25 gs. each, 6 subs.—Barefoot beating four others.—A, Pontefract sweepstakes of 30 guineas each ten feet, 10 subscribers. Barefoot beating Palatine.

In 1823, the Doncaster great St. Ledgers, of 25 gs. each, 80 subscribers. Barefoot beating 11 others.

In 1823, at New Market, Barefoot won a handicup plate value £50, beating Tressilian and five others.

In 1824, at Ascot Heath, Barefoot walked over for the Swinlas stakes, of 25 sovereigns each 3 subs.

In 1825, at Lancaster, the gold cup, value 10 gs. added to a sweepstakes of 10 sovereigns, 17 subs. of all ages. Barefoot beating Lottery and two others.

In 1826, at Manchester, Handicup stakes of 30 sovereigns each, 10 ft. with 20 sovereigns added—6 subscribers—Barefoot beating two others. At Lancaster, the gold cup, value 100 gs. added to a sweepstakes of 10 sovereigns each, 9 subs.—Barefoot beating two others.

SERAB, (a beautiful bay Horse,) FOALED IN 1821.

Got by Phantom out of Jesse, by Totteridge—her dam Cracker by Highflyer, out of Nutcracker, by Matcsum.

In 1824, won the New Market stakes, 50 gs. each, 21 subs.—Serab beating four others.

In 1825, at the New Market Crane meeting, the stakes, 100 sov'ngs. 7 subs. Serab beating two others. The same year, Spring meeting, Serab won Handicup sweepstakes, 100 sov'ns. 6 subs. beating three others.

In 1826, Serab won Kings Plate, 100 gs. beating 30 others.

In 1827, Stocton, Serab won the gold cup. j.13

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## *PRICES OF COUNTRY PRODUCE.*

| | | | FROM | | TO | |
|---|---|---|---|---|---|---|
| APPLES, best, | | barrel. | | | 5 | 00 |
| ASHES, pot, first sort, | | ton. | 95 | 00 | 97 | 50 |
| Pearl, first sort, | | " | 105 | 00 | 107 | 00 |
| BEANS, white, | | bushel. | 1 | 00 | 1 | 50 |
| BEEF, mess, new, | | barrel. | 10 | 50 | 11 | 00 |
| Cargo, No. 1, new, | | " | 8 | 50 | 9 | 00 |
| Cargo, No. 2, new, | | " | 7 | 50 | 7 | 75 |
| BUTTER, inspected No. 1, new, | | pound. | | 10 | | 12 |
| CHEESE, new milk, | | " | | 9 | | 10 |
| Skimmed milk, | | " | | 2 | | 4 |
| FLOUR, Baltimore, Howard-street, | | barrel. | 5 | 25 | 5 | 37 |
| Genesee, | | " | 4 | 87 | 5 | 12 |
| Rye, best, | | " | 3 | 12 | 3 | 25 |
| GRAIN, Corn, | | bushel. | | 52 | | 56 |
| Rye, | | " | | 53 | | 55 |
| Barley, | | " | | 60 | | 70 |
| Oats, | | " | | 32 | | 45 |
| HOG'S LARD, first sort, new, | | pound. | | | | 10 |
| LIME, | | cask. | | 70 | 1 | 00 |
| PLAISTER PARIS retails at | | ton. | 2 | 50 | 2 | 75 |
| PORK, new, clear, | | barrel. | 18 | 00 | 19 | 00 |
| Navy, mess, new, | | " | 13 | 50 | 14 | 00 |
| Cargo, No. 1, new, | | " | 13 | 50 | 14 | 00 |
| SEEDS, Herd's Grass, | | bushel. | 1 | 87 | 2 | 00 |
| Orchard Grass, | | " | | | 5 | 00 |
| Fowl Meadow, | | " | | | 4 | 00 |
| Rye Grass, | | " | | | 4 | 00 |
| Tall Meadow Oats Grass, | | " | | | 5 | 00 |
| Red Top | | " | | | 1 | 00 |
| Lucerne, | | pound. | | | | 50 |
| White Honeysuckle Clover, | | " | | | | 50 |
| Red Clover, (northern) | | " | | 11 | | 12 |
| French Sugar Beet, | | " | | | 1 | 50 |
| Mangel Wurtzel, | | " | | | 1 | 50 |
| WOOL, Merino, full blood, washed, | | " | | 42 | | 45 |
| Merino, full blood, unwashed, | | " | | 25 | | 30 |
| Merino, three fourths washed, | | " | | 38 | | 40 |
| Merino, half & quarter washed, | | " | | 30 | | 35 |
| Native, washed, | | " | | 26 | | 28 |
| Pulled, Lamb's, first sort, | | " | | 45 | | 50 |
| Pulled, Lamb's, second sort, | | " | | 28 | | 30 |
| Pulled, for spinning, first sort, | | " | | 38 | | 40 |

## *PROVISION MARKET.*

| | | | | |
|---|---|---|---|---|
| BEEF, best pieces, | | pound. | 10 | 12 |
| PORK, fresh, best pieces, | | " | | 10 |
| whole hogs, | | " | | 6 |
| VEAL, | | " | 5 | 8 |
| MUTTON, | | " | 5 | 12 |
| POULTRY, | | " | scarce | |
| BUTTER, keg and tub, | | " | 10 | 12 |
| Lump, best, | | " | 15 | 18 |
| EGGS, | | dozen. | 10 | 12 |
| MEAL, Rye, retail, | | bushel. | | 70 |
| Indian, retail, | | " | | 70 |
| POTATOS, | | " | 30 | 37 |
| CIDER, [according to quality,] | | barrel. | 2 00 | 2 50 |

## MISCELLANIES.

*From the Boston Statesman.*

### THE WEATHER.

Its far in June—the 6th of June—
The month of leaves and roses—
And pleasant light should meet the eyes,
And pleasant smells the noses;
They say that time is on the wing
And on the Autumn gaining,
But who would know it when it is
Perpetually raining.

I got my summer pantaloons
A month ago o'Monday,
And I have never had a chance
To sport 'em even one day:
It's time for all the pleasant things,
For walking, riding, training,
But there is nothing in the world
But raining, raining, raining.

There's Jane has staid at home until
She's white as an albino,
And simple Sue is in a fret
To wear her Navarino;
"The wash" is soaking in the tub,
The cambric muslins staining,
And human nature's in the dumps
With raining, raining, raining.

The weathercock has rusted East,
The blue sky is forgotten,
The earth's a saturated sponge,
And vegetation's rotten.
I hate to see the "darkest side,"
I hate to be complaining,
But hang me if my temper stands
This raining, raining, raining.

The hardest grapple on earth is that which obtains between *pride* and *poverty;* and the man who has become the disputed province of these two *belligerants*, is a stranger to repose and happiness.

*Flower.*—The flower Kurbut, which is found in the East Indies, measures three feet across, weighs 15 pounds, and the nectarium, or that part which contains honey, holds 6 quarts. Only think of a flower larger than a two bushel basket!

A revolutionary soldier the other day told us, that the present king of England had saved this country millions of dollars! Not knowing that economy was a very prominent trait in his character, we inquired how he did it? Our informant replied, that, "when the present king was about sixteen, he went to a jeweller and ordered a pair of elegant *shoe buckles*, intending to wear them at an approaching levee. The credit of the prince had been so much reduced by his extravagant habits that the jeweller refused to trust him.—'The prince, in a rage, told the jeweller he should 'spoil his trade,' and with this threat left him. At the next levee the prince appeared, having neatly tied his shoes with a plain black ribbon. The fashion thus set by the heir to the throne was followed by all classes; and buckles, which were before universally worn, both in England and America, were entirely thrown aside, and buckle-makers were obliged to learn other trades."

A man was lately tried in England for selling *poisoned* liquors, knowing the fact. A physician stated that he attended upon the deceased, in the last stages of his sickness, and that he exhibited symptoms of inveterate poison. The amount of the defence *admitting* the facts, was that the liquors were no more poisonous than are sold by others. "under licence from the crown." Among the witnesses on the part of the accused, was Wm. Ratchford, who stated that he had been a planter in the island of Jamaica—that the liquor called rum or spirits, was distilled in copper stills, (iron would turn the *liquor* black in its appearance) that the *fermented liquid* from which rum is made, is in its nature an *acid;* that its effect upon the interior of a still is quite apparent, insomuch, that spirituous stills in use are constantly *losing in weight* and require often to be renewed; that the deleterious matter consequently combines with the liquor.—Verdict of Jury—Not Guilty.

*Curiosity.*—A short time since, a gentleman in this neighborhood, in opening a vein of coal, by means of a drift, struck upon what he believed a large tree, from ten to fifteen feet from the surface, standing in a perpendicular direction close by the vein. Upon more minute examination, it proved to be about two feet in diameter, and substance which was once a tree: but was neither in a carious or petrescent state. Its external parts appear to be in a great measure carbonized, but the heart was of a light brown colour. The most conclusive proofs of its having been a tree are, that in breaking it off crosswise of the grain, the circular growths were quite perceptible, and easily counted. The irregular interstices and unevenness of the bark, so unlike any thing else, were also distinctly visible. We mention the matter for the benefit of the curious and the antiquarian. How and when it came there, what the substance really was and how it became transmuted, are questions for them to solve.—*Miner's Jour.*

*A raising without rum.*—A building was lately raised in Williamsburgh without the aid of ardent spirits. Perfect order was preserved, and the company separated, much pleased with this new mode of raising—expressing their entire approbation of the plan, and earnestly recommending it as a subject worthy of the attention of the community.

*Another.* The frame of a dwelling-house erecting for C. A. Dewey, Esq. in this town, by Mr. A. Abell and Mr. C. Smith, (the contractors) was raised a short time since, with the greatest facility, without using any ardent spirits.

The roof of the new brick meeting house in Barre, was raised last week, expeditiously, quietly, and safely, without the aid of any ardent spirits—and that the master-workmen, masons and carpenters, have thus far carried on the whole work without furnishing spirits for their men.

In Montpelier, Vt. an elegant brick house has been erected the present season without using ardent spirits; and in Wheelock, Vt. the frame of a large meeting-house was raised a few days since, without the least assistance from the poisonous liquid.—*Hamp. Gaz.*

*Lightning.*—The excessive heat of yesterday, (says the N. Y. Statesman of June 20) was allayed by a thunder shower in the afternoon; in the course of which, a young woman was killed in Duane-street, by the lightning. It also struck in some other parts of the town, and shattered a poplar tree near Col. Rutgers'. We have had the warmest *July* weather for some days past, but not quite so intense as at Augusta, Ga. where the thermometer stood at 92, on the 5th inst.


### MILLET.

Just received at the New England Farmer Seed Store, 50 bushels of Millet of *superior quality*: gentlemen in want of this article are requested to call and examine it.

Also, a further supply of Orchard Grass, Lucerne, Fowl Meadow, Mangel Wurtzel, Sugar Beet, Ruta Baga, Russian Flax, Lima Beans, &c. with several new varieties of Turnip Seed from Europe, including the Yellow Malta, Yellow Stone, Yellow Aberdeen, &c. A few barrels fresh White Mustard Seed.—Also, Green Citron, Pine Apple, and Pomegranate Musk Melons; Carolina and Long Island Water Melons.

For sale at the New England Farmer Seed Store, a few pounds of Long White Sumner Naples Radish, a variety highly esteemed in the Southern States.

### *For Sale.*

A valuable real estate in Milton, pleasantly situated, 9 miles from Boston, on the turnpike road leading from Boston to Taunton, Bridgewater and New Bedford, containing about 300 acres of the variety of lands, and fruit suitable for a good farm, well watered, with good substantial and convenient buildings. Said farm is calculated to suit a gentleman of taste—or an enterprising young man for a milk establishment, being an excellent grass farm. The purchaser may have with the buildings from 100 acres to the whole. Purchasers are requested to come and examine the soil and crop at this season; possession may be taken at any time from this to the first of April next. Conditions liberal. For further particulars inquire of the publisher of the N. E. Farmer.

*Milton, June* 10, 1828.

### *Gunpowder, &c.*

Du Pont's Gun Powder, at 23 to 50 cts. per pound—Shot—Ball—Flints and Percussion Caps.

Also, Alum—Refined Salt Petre—Blue Vitriol, &c. constantly for sale at the *Dupont Powder Store*, No. 65 Broad street—By E. COPELAND, Jr

☞ The Du Pont sold as above, is warranted first quality—and is marked "*E. Copeland, jr. Boston,*" on the head of the cask tf March 14

### *Valuable Stock.*

For sale, 7 Heifers, 2 and 3 years old, raised from some of the best Cows in this State, by Denton. Five of them have brought Calves this spring, and bid fair to make excellent milkers. They were selected by the present owner from the best of his stock, to be kept on his own farm, and are offered for sale in consequence of his having disposed of his farm. They are worthy the attention of any farmer who wishes to obtain good stock.

Also, 2 Horse Colts, 1 and 2 years old, by the imported horse Roman, from excellent mares, well known in this city. Apply to the publisher of the N. E. Farmer. june 6

### *Bull Bolivar.*

The high bred imported Improved Short-horned Bull Bolivar, will stand at the subscriber's stable in Charlestown, Mass. Price $5 for each cow for the season. This bull was selected by Mr Coates, the keeper of the Herd Book, without limitation of cost, for the use of the Powelton stock, and is so highly valued by Col. Powel, that he has always refused to sell him, and has consented to part from him but for a season, considering him in form, points, and pedigree, equal to any animal to be had in Great Britain.

Bolivar is red and white, is not three years old, and has never been forced; yet he girts immediately behind his fore legs 7 feet 8 inches. The singular neatness of his shoulder, the straightness of his back, the width of his loin, the smallness of his head, neck, and offal, the quickness of his gait, together with the well known character of his family as dairy stock, render him one of the most desirable males for improving our neat cattle, that can in any country be found.

SAMUEL JAQUES, Jr

### *This day published,*

And for sale by S. G. Goodrich, No. 141, Washington-street,

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It is proposed to continue this work, and to publish a volume once in 3 or 4 months, if the encouragement is sufficient. The volumes will be sold separately—price $1,25 per vol. j. 6

### *Ornamental Flowers.*

For sale at the New England Farmer Seed Store, a large variety of Ornamental Flower Seeds, in papers of six and a quarter cents each; likewise done up in packages comprising 20 varieties, each sort being labelled, at $1 per package.

### *Field Beans.*

For sale at the New England Farmer Seed Store two barrels of small white prolific Field Beans, raised in Milton, Mass.—They are of fine quality, free from any mixture, the seed being selected, and are all of the growth of 1827.


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